



CASTELLO LA LECCIA

VIVAIO DEL CAVALIERE

Toscana Rosso

INDICAZIONE GEOGRAFICA TIPICA

GRAPE VARIETIES	Based on Sangiovese with Malvasia Nera, Syrah and Cilieggiolo
PRODUCED BOTTLES	15.000
VINEYARDS ALTITUDE	400-450 mt above sea level
EXPOSURE	S/SW
VINES AGE	5-10 years
SOIL	Stones-rich lacustrine deposits with presence of clay.
TRAINING SYSTEM	Guyot
VINE DENSITY	4.500
YIELD PER HECTARE	52 Hl/Hectare
HARVEST TIME	September. Harvest by hand. The grapes are accurately selected in the vineyard.
VINIFICATION & AGING	The destemmed and gently crushed berries are transferred to steel tanks at a controlled temperature and undergo a pre-fermentative cryomaceration for 24 hours. Subsequently, we take care of the alcoholic fermentation, maintaining a temperature of 24°-26°. Short and frequent pumping over are carried out. Maceration with the skins lasts about 7 days. After racking, malolactic fermentation and maturation in concrete tanks for 6 months. Follow bottle aging.
FIRST VINTAGE PRODUCED	1980
TASTING NOTES	Clear, deep ruby red. On the nose dried fruit and spices, black plum, cherry and wild berries notes. Soft tannins and pleasant acidity give a full finish on the palat.
FOOD PAIRING	Pasta with meat sauces, roasted lamb, white meat in general and cheeses.



CAMPAGNA FINANZIATA AI SENSI
DEL REG. UE N. 2021/2115
CAMPAIGN FINANCED ACCORDING
TO REG. UE N. 2021/2115